QUICK USE GUIDE

PRIOR TO FIRST USE

1. Remove any cardboard protection from the oven cavity and all the accessories.
2. Heat the oven at the 200 °C for one hour approx. to eliminate the odours and smokes of the protective greases.

EVERY DAY USE:

1. Place the food in the oven.
2. Select the function (see page 5).
3. Select the temperature (see page 5).

To get full satisfaction of your appliance, please read carefully your instruction manual.

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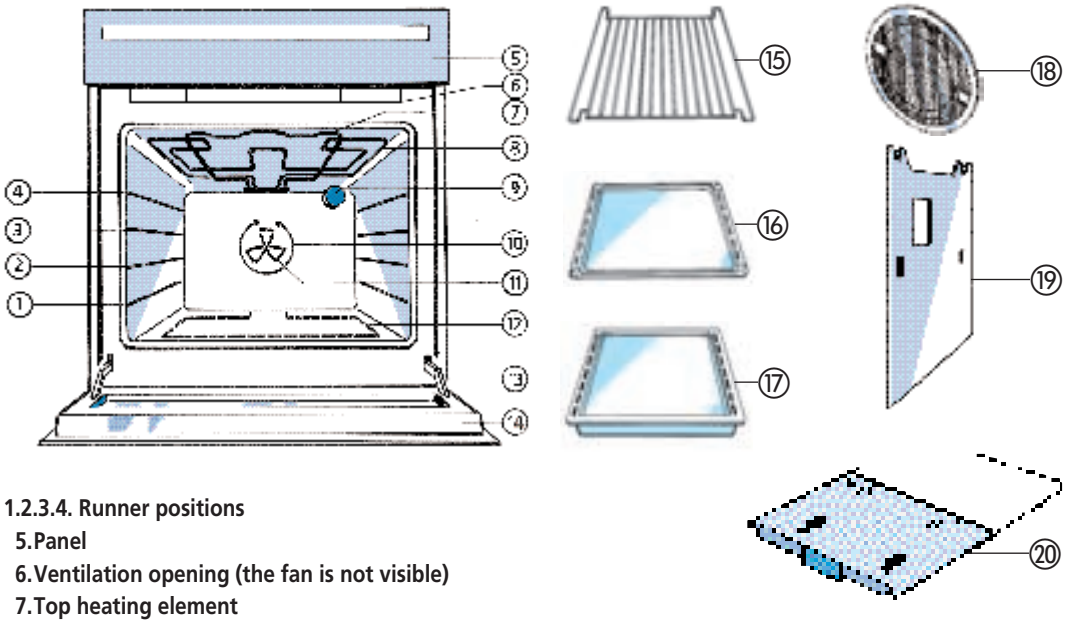
THE OVEN AND ITS ACCESSORIES



1.2.3.4. Runner positions

5. Panel

6. Ventilation opening (the fan is not visible)

7. Top heating element

8. Tilting grill

9. Oven interior light

10. Rear heating element

11. Fan

12. Bottom heating element (not visible)

13. Oven door hinges

14. Oven door

15. Wire shelf: to be used as a support for casseroles, cake tins and any other cooking utensil. It must be positioned on any available runner.

16. Baking tray: to be used for cakes, biscuits, meringues.

17. Fat pan: to be used as cooking utensil (i.e. for meats, chickens, fish with or without vegetables). It can be positioned under the wire shelf when cooking meat to collect juices. You can pour some water in the fat pan to reduce smoke and grease spatters.

18. Grease filter: to be used for fat cookings only.

19. Catalytic panels: these panels are coated with a special microporous enamel that can retain greasy food spatters. We recommend that periodically or after cooking greasy food, you run the self-cleaning programme.

1. Run the oven at max. temperature for one hour.

2. At the end of cycle you can also use a wet sponge to remove remaining food soil. Do not use soaps or detergents as they can damage the catalytic enamel.

20. Heat deflector.

THE PANEL

1. **Programmer**
2. **Functions selector**
3. **Thermostat control knob**
4. **Temperature red lamp**

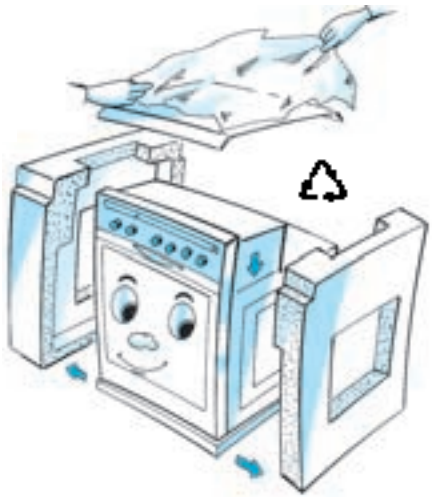
BEFORE USING THE OVEN

1. Packaging (plastic bags, polystyrene parts, etc.) must be stored out of the reach of children as they are potentially dangerous.

② The package is recyclable and is marked with the recycling symbol ♺.

3. Check that the oven is not damaged and that the door closes tightly.
4. Please ensure that the installation and the electrical connection have been carried out by a qualified technician, following the manufacturer's instructions and in compliance with local safety regulations.
5. Take out all the accessories in your oven, and start your appliance at the temperature of 200°C for one hour in order to eliminate bad smell and fumes, caused by the insulation and coating protection grease of the heating elements. We suggest you to open your windows during this operation.

②



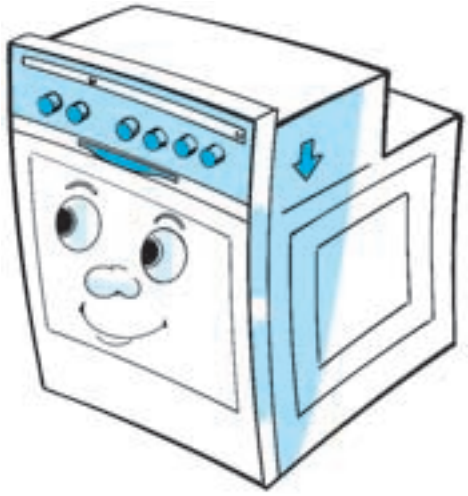
PRECAUTIONS AND GENERAL SUGGESTIONS

1. **Warning:**
   Before any maintenance operation, disconnect the electricity leading to the oven at the main power supply. Failure to do so could result in electrical shock or personal injury.

② Do not lift the oven by the door handle, but lift it at the sides as illustrated (see arrow).

3. During the operation and immediately after use, some oven parts (i.e. oven door glass) are hot. Avoid touching them.
4. **Attention:** accessible parts may be hot when the grill is in use. Keep young children away from the oven.
5. Use protective oven gloves to remove hot dishes or removing pans/trays.
6. Do not keep any inflammable items in the oven. If the appliance is inadvertently switched on, they could catch fire.
7. Make sure that electric cables do not get trapped in the hot oven door.
8. The Manufacturer cannot be held responsible for injuries to persons or properties derived from improper, wrong or unreasonable use of the oven.
9. The appliance is built with re-usable material. When scrapping follow the local environmental-protecting regulations. Render the oven inoperative. Cut the power cable off.
10. Do not cover the oven lower section with aluminium foil.

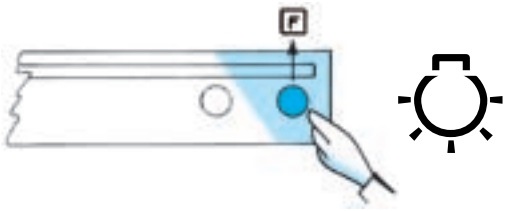
②



HOW TO USE THE OVEN FUNCTIONS

OVEN LIGHT

The oven light can be useful when cleaning the oven.



HOW TO OPERATE

Turn the selector knob F to symbol .

STATIC FUNCTION TOP AND BOTTOM HEATING

This function is ideally suited for baking cakes, meat, roasts, fish, bread, and pizza.

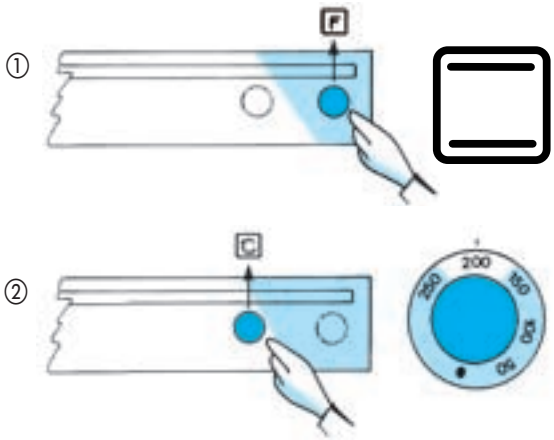
Note: only one runner can be used.

- We suggest you to pre-heat the oven (heat radiates from top and bottom elements).

HOW TO OPERATE

①. Turn the selector knob F to symbol .
The oven light switches on.

②. Turn the thermostat knob C clockwise to the temperature required.
The red thermostat lamp switches on.
Whenever the temperature selected has been attained, the red lamp will switch off.



At the end of cooking

3. Turn the selector knob anti-clockwise to position 0.
4. Turn the thermostat knob anti-clockwise to position ●.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	COOKING TIME (mins. approx.)
Chicken	yes	2	200	55-65
Steak and kidney pie	yes	2	180	110-120
Victoria sandwich cake	yes	3	180	25-35
Bread	yes	2	200	45-55
Rich fruit cake	yes	2	140	170-200

N.B.: Cooking times are indicative.

PASTRY FUNCTION (TOP AND BOTTOM HEATING + FAN)

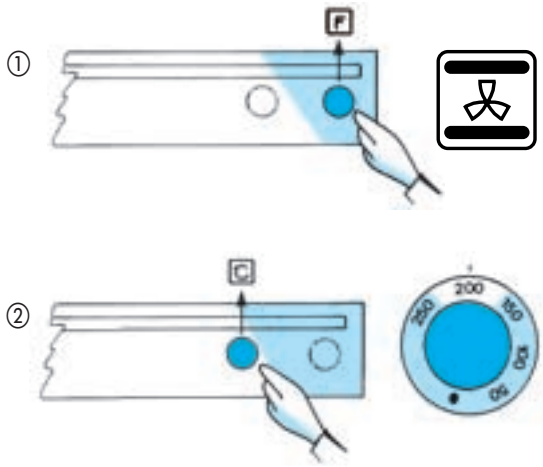
This function is ideally suited for cooking on two different runners.

HOW TO OPERATE

① . Turn the selector knob F to symbol .
The oven light switches on.

②. Turn the thermostat knob °C clockwise to the temperature required.
The red thermostat lamp switches on.

Whenever the temperature selected has been attained, the red lamp will switch off.



At the end of cooking

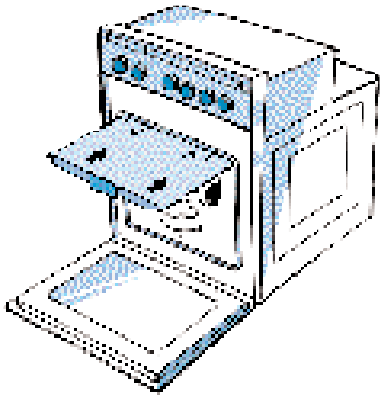
3. Remove the baking tray that is first ready and continue cooking the other baking tray.
4. Turn the selector knob anti-clockwise to position 0.
5. Turn the thermostat knob anti-clockwise to position ●.

FOODS	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Biscuits	no	2+4	160	25-30
Meringues	no	2+3	80	100-200
Terrine	no	2	175	55-65
Biscuit roll	no	2	150	20-30
Apple tart	no	2	180	40-50

N.B.: Cooking times are indicative.

GRILL FUNCTION

This function is ideally suited to grill **small pieces of meat** and fish and to brown bread.



HOW TO OPERATE

Note: During cooking, the door must remain open.

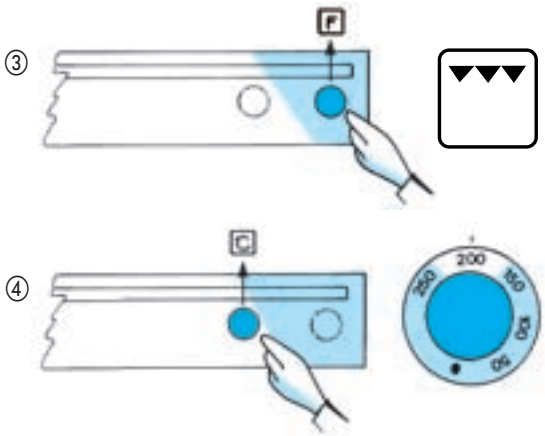
1. Place food on the pan set, and position it on the grid inside the oven.

2. Pull out the heat deflector to protect knobs as illustrated.

③ . Turn the selector knob F to symbol ▼▼▼.
The oven light switches on.

④ . Turn the thermostat knob °C clockwise to the temperature required.
The red thermostat pilot lamp switches on.
Whenever the temperature selected has been attained, the red lamp will switch off.

5. Turn meat half way through cooking.



At the end of cooking

6. Turn selector knob anti-clockwise to position 0.

7. Turn the thermostat knob anti-clockwise to position ●.

▼▼▼

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Toasts	Yes	4	Max	1-3
Lamb cotelette	Yes	3	Max	35-40
Turkey spits	Yes	3	Max	40-50
Fish fillet	Yes	4	Max	15-20

N.B.: Cooking times are indicative.

TURBO GRILL FUNCTION (GRILL + FAN)

This function is ideally suited to grill **larger pieces of meat** chickens, fish.

HOW TO OPERATE

Note: During cooking, the door must remain closed.

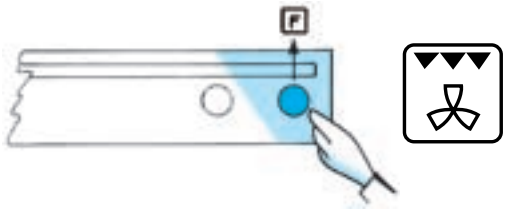
- With this function it is not necessary to turn the meat regularly as in the normal grill.

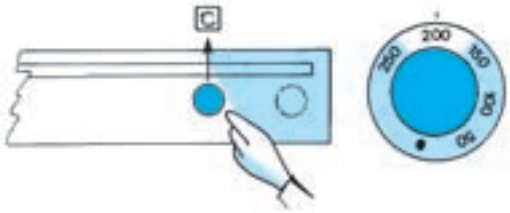
1. Place meat on the grid and the baking tray underneath. We suggest you poured some water into the baking tray to reduce smoke and grease spatters.

② **.** Turn the selector knob F to symbol .
The oven light switches on.

③ **.** Turn the thermostat knob C clockwise to the temperature required.
The red thermostat pilot lamp switches on.

Whenever the temperature selected has been attained, the red lamp will switch off.

② 

③ 

At the end of cooking

4. Turn selector knob anti-clockwise to position 0.

5. Turn the thermostat knob anti-clockwise to position ●.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Bass (1 kg)	no	2	175	60-65
Roast potatoes (1,5 kg)	no	3	200	40-50
Roastbeef (500 g)	no	3	200	15-20 (rare)
Chicken (1 kg)	no	2	200	55-65
Leg of lamb (1,5 kg)	no	2	200	80-90

N.B.: Cooking times are indicative.

HOW TO USE OVEN FUNCTIONS

FAN FUNCTION

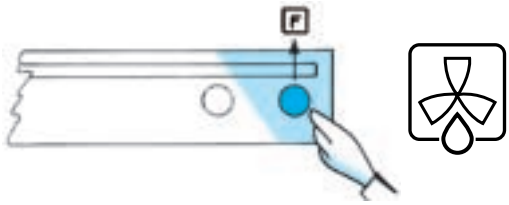
This functions is ideally suited to defrost food at ambient temperature.
Note: To avoid dehydration, keep the food wrapped or in their container.

HOW TO OPERATE

1. Place food on the tray
② **.** Turn the selector knob F to symbol .
The oven light switches on.

At the end of fan function

3. Turn selector knob anti-clockwise to position 0.

② 

FORCED AIR + BOTTOM HEATING FUNCTION

This function is ideally suited for cooking fruit cakes or cheese cakes requiring more heat from the bottom.

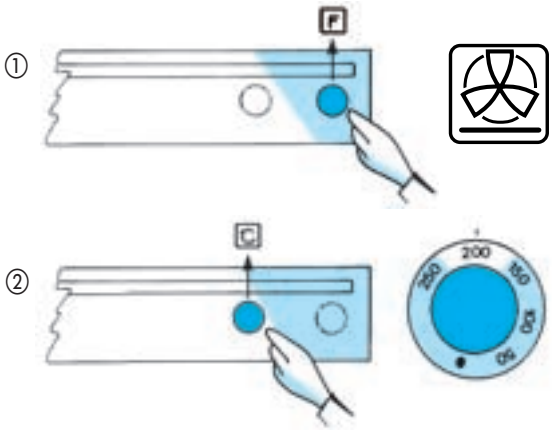
HOW TO OPERATE

①**.** Turn the selector knob F to symbol .
The oven light switches on.
② **.** Turn the thermostat knob C clockwise to the temperature required.
The red thermostat pilot lamp switches on.

Whenever the temperature selected has been attained, the red lamp will switch off.

At the end of cooking

4. Turn selector knob anti-clockwise to position 0.
5. Turn the thermostat knob anti-clockwise to position ●.

① ② 

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Fruit pie	no	2	175	30-40
Stuffed tomatoes	no	1	190	25-35
Pizza	yes	1	230	15-20
Casserole	no	2	180	30-40
Semi rich fruit cake	no	2	150	70-90

N.B.: Cooking times are indicative.

FORCED AIR FUNCTION

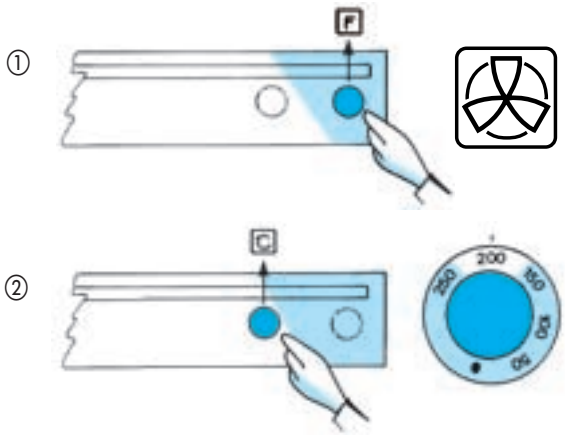
This function is ideally suited to cook at the same time on two or more levels the same or different types of food, (see cooking table below) such as roast and fish without flavour contamination.
When cooking on different runners, you have to cook foods that require approx. the same temperature.

HOW TO OPERATE

① . Turn the selector knob F to symbol .
The oven light switches on.

②. Turn the thermostat knob °C clockwise to the temperature required.
The red thermostat lamp switches on.

Whenever the temperature selected has been attained, the red lamp will switch off.



At the end of cooking

3. Remove the baking tray that is first ready and continue cooking the other baking tray.
4. Turn the selector knob anti-clockwise to position 0.
5. Turn the thermostat knob anti-clockwise to position ●.

FOOD	PREHEATING	RUNNER (from the bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Apple plate	no	2	180	35-45
Small cakes	no	1+3	175	35-40
Cakes	no	1+3	175	40-45
Roastbeef + potatoes + fruit pie	no	1 3	190	60-70 35-40
Yorkshire pudding (12 buns)	no	2	200	25-30

N.B.: Cooking times are indicative.

STATIC FUNCTION - BOTTOM HEAT ONLY

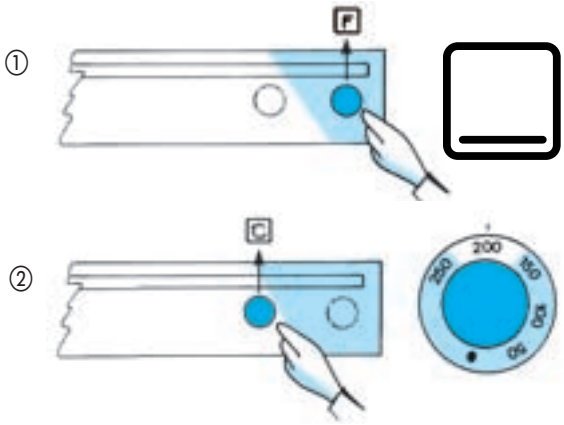
This function is useful to complete cooking of filled cakes or when it is necessary to dry the lower surface of foods. Use it the last 10-15 minutes of cooking.

HOW TO OPERATE

① . Turn the selector knob F to symbol . *The oven light switches on.*

②. Turn the thermostat knob °C clockwise to the temperature required. *The red thermostat lamp switches on.*

Whenever the temperature selected has been attained, the red lamp will switch off.



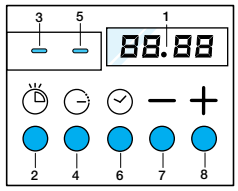
At the end of cooking

3. Turn the selector knob anti-clockwise to position 0.

4. Turn the thermostat knob anti-clockwise to position ●.

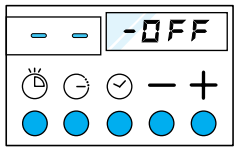
HOW TO USE THE PROGRAMMER

DESCRIPTION

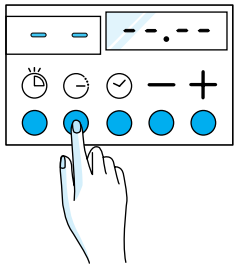


1. **Display**
2. **Button to set the cooking time**
3. **Led indicating the cooking time**
4. **Button to set the end of cooking time**
5. **Led indicating end the end of cooking time**
6. **Button for real time**
7. **Button to set time backward**
8. **Button to set time forward**

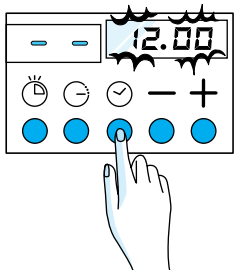
HOW TO SET THE REAL TIME



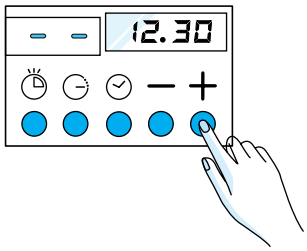
1. After the electrical connection of the oven or a power failure the display shows-OFF.



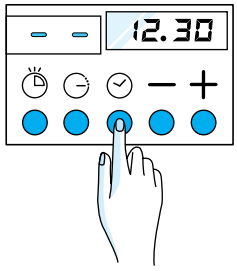
2. Push any button: the display shows --.--.



3. Push button : the display shows 12.00 flickering.



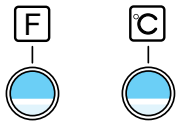
4. Within 60 seconds, set the time pushing the backward or forward button.



5. Confirm the time by pushing button .

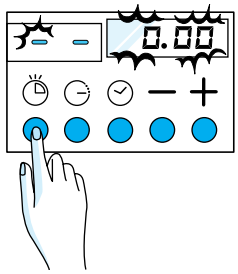
HOW TO USE THE PROGRAMMER

HOW TO SET THE COOKING TIME (4 hours max)

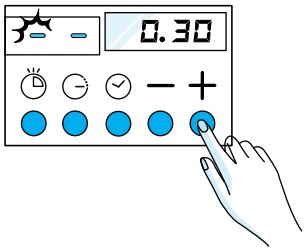


1. Set the selector knob F and the cooking temperature °C to the desired level.

2. Push button ⏱ : the display shows 0.00 and the green led indicating length flickers.

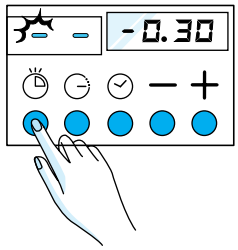


3. Set the cooking time with the forward or backward button (i.e. 0.30).
If not set within 5 seconds, the real time will be displayed again. Repeat the operation.

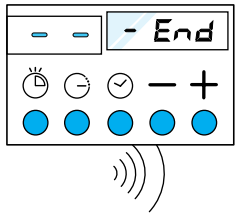


4. Push button ⏱ : to confirm the cooking time.
The display shows the set time and the green led switches on. The display starts the count down (i.e. -0.30 on figure).

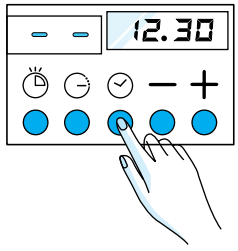
5. To interrupt cooking or to modify the cooking time set, push button ⏱ again and set the new time.



6. At the end of cooking, the display will show ***-End*** .
The green led switches off and the acoustic signal sounds intermittently.
To interrupt the acoustic signal, push any button. The display will show the real time again.



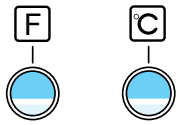
7. Set the oven selector knob F to position 0 and the thermostat control knob °C to position ●.
Note: The real time is displayed by pushing button ⏲ during cooking.



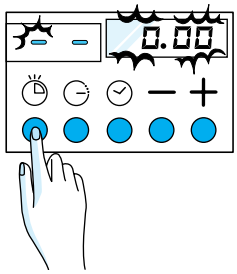
HOW TO USE THE PROGRAMMER

DELAYED COOKING AND AUTOMATIC OFF

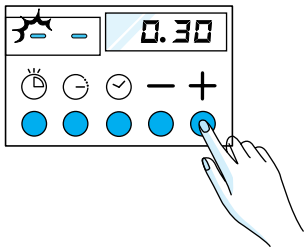
1. Select the cooking function and temperature using knobs F and °C.



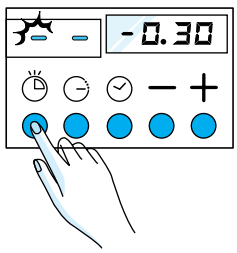
2. Push button ⏱, the display shows 0.00 and the green led indicating length of cooking flickers.



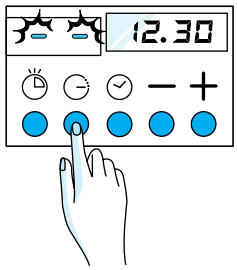
3. Set the cooking time using the forward or backward button (i.e.: 0.30).
If not set within 5 seconds, the real time will be displayed again. Repeat the operation.



4. Push button ⏱ to confirm the cooking time.
The display shows –0.30. The green led switches on. The display counts down.



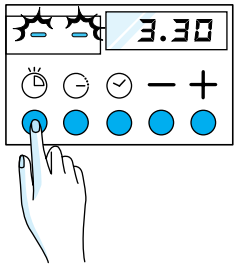
5. Push button ⏱: the green led flickers. The display shows the real time plus the selected cooking time.
Set the end of cooking time using the forward button.
Push button ⏱ to confirm the end of cooking time.



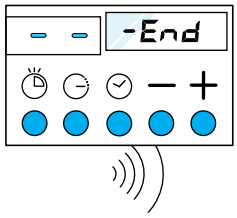
HOW TO USE THE PROGRAMMER

6. The display shows the real time and the green leds remain lit.

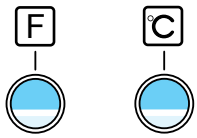
Note: If you want to interrupt cooking or to modify the set cooking time, push button ⏲ and reset the new time.



7. At the end of cooking, the dispaly will show ***-End*** and the green leds switch off.
The acoustic signal sounds intermittently.
To interrupt the acoustic signal, push any button. The display will show the real time.



8. Set the selector knob F to position 0 and the thermostat knob °C to position ●.



HOW TO MAINTAIN THE OVEN AND ITS ACCESSORIES

- After each use, let the oven cool down and clean it to avoid that any incrustation is repeatedly heated.
- Do not use abrasives. If food soil is hard to remove, use oven cleaners following the instructions on the package.
- Clean the exterior with a sponge dampened in lukewarm water. **Do not use abrasives.**
- Clean the oven door glass and the lamp cover glass with a dishwashing liquid.
- Wash accessories in the dishwasher or manually using an oven cleaning product.
- When using the oven for a long time, there might be some condensation on the inside door and on the gasket. Please wipe it.

HOW TO REMOVE THE OVEN DOOR
(for cleaning purposes)

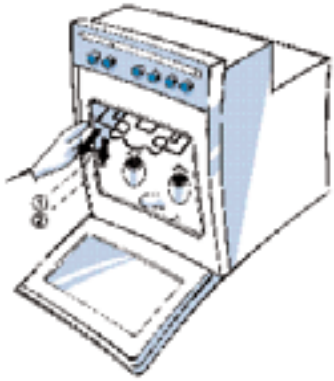
1. Open oven door.
2. Lift hinge levers (A).
3. Lift and pull out oven door.
4. Remount the oven door reversing the sequence.

TILTING GRILL

To clean the ceiling, just pull the grill element towards you and pull down.

Warning:

- Do not operate the oven with the tilting grill pulled down.
- The cleaning operation must be performed only when the grill element is completely cool.



HOW TO REPLACE THE OVEN LAMP

1. Switch off electricity at the mains.
2. Unscrew the lamp cover.
3. Replace the bulb.
4. Remount the lamp cover.
5. Switch on electricity at the mains.

Note:

Use only a replacement bulb of 25 Watts 230 V, Type E-14 T 300°C, available from our After-Sales Service.

TROUBLE-SHOOTING GUIDE

1. The oven does not heat:

Check:

- Has the selector knob been set on the required function?
- Has a temperature been selected?
- Is there a power failure?

2. The interior light does not switch on:

Check:

- Is there a power failure?
- Is the bulb faulty? If so, replace it.

AFTER-SALES SERVICE

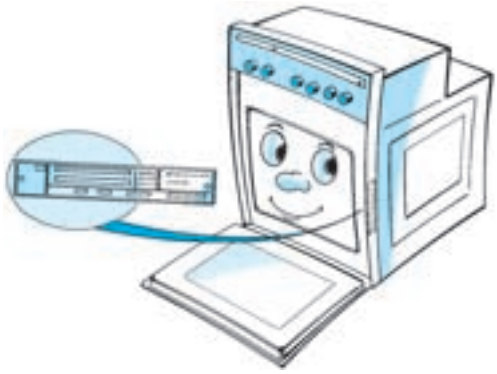
Before calling for Service:

- Check the above trouble-shooting guide carefully to see if you can correct the fault yourself.
- Re-start oven to check if it is operating properly.
- If both attempts fail, please call for After-Sales Service.

Describe the fault and give the model N° indicated on the right side, inside the oven and Service N° of your appliance, your address and phone N°.

An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are Kids in the house.

The kit code is: 4819 310 39186



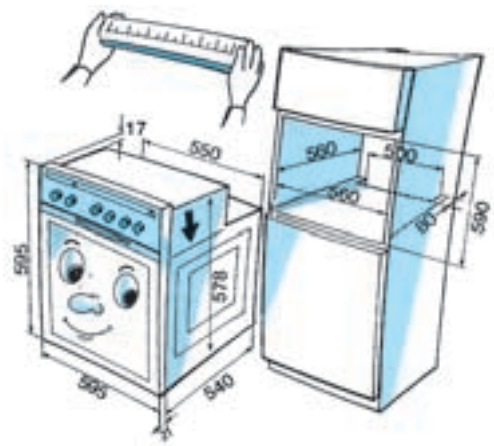
INSTALLATION

General hints

- This appliance must be installed by a competent electrician with all electrical and installation requirements prescribed by local regulations and manufacturer instructions.
- The furniture in contact with the oven must be heat-resistant (80°C).
- **Remove any packaging material from inside the oven.**
- Leave the oven to stand on its polystyrene packaging base to avoid damaging the oven bottom.

BUILDING-IN

- **Do not lift the oven by the door handle, but lift it at the sides as illustrated (see arrow).**
- The oven has been designed for building-in a column.
- The oven and housing dimensions are illustrated in opposite figure.
- To ensure a correct ventilation, respect the ventilation gaps shown in opposite figure.
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- Fix the oven to the housing tightening the screws (E) and (F) as illustrated.

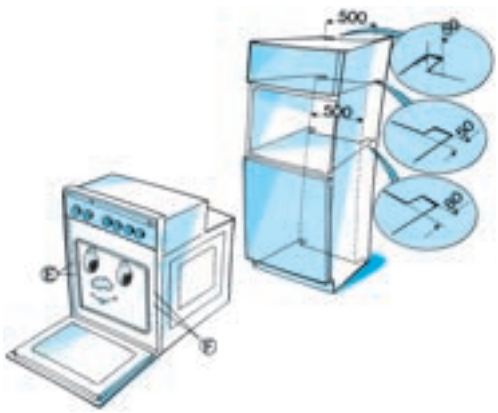


ATTENTION

- Prior to any intervention, disconnect the oven from the mains supply.
- After installation, electric parts must not be accessible.
- A multiple circuit breaker with a space between the contacts of 3 mm or more must be fitted (LS switches, fuses, relays).

The technician is responsible for the correct installation of the appliance and of its conformity with local regulations.

- **The earthing of this appliance is compulsory by law:** for this reason all current and earth conductors must be of an appropriate size.
- No liability for damage or injury to persons or property will be accepted arising from non-observance of these requirements.

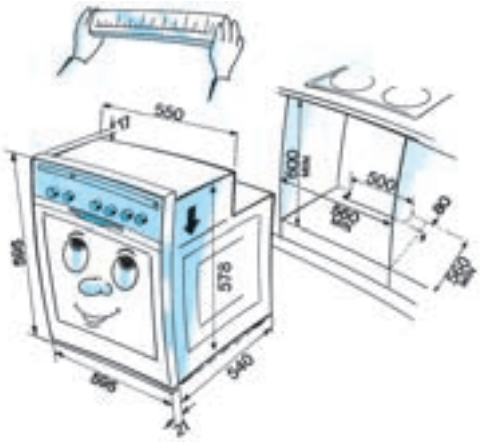


Note:

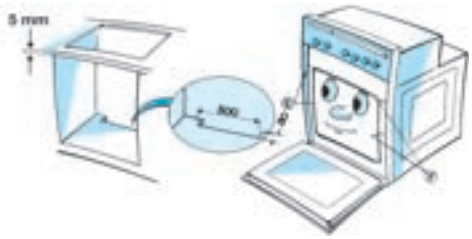
To allow for proper ventilation, we recommend that you left two openings of min. 500 x 80 mm and 500 x 50 mm inside the cabinet (see drawing).

BUILDING-IN

- The oven has also been designed for building-in under a cooktop.



Note:
To allow for proper ventilation, we recommend that you left an opening of 500 x 80 mm in the lower section of the housing.
An additional opening of 5 mm is required between the oven top rim and the cooktop lower rim: this opening must not be closed by strips or housing crosspieces.



OVEN COMPLIANCE WITH REGULATIONS

Declaration of conformity CE

- This oven is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This oven has been designed, constructed and marketed in compliance with:
  - safety requirements of EEC Directive "Low voltage" 73/23;
  - protection requirements of EEC Directive "EMC" 89/336;
  - requirements of EEC Directive 93/68.